



Tom Barrett  
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**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Jalisco Charcoal Grille II, LLC.  
Jalisco Charcoal Grille II  
6818 W Brown Deer  
Milwaukee, WI

**8/27/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-101.11	Provide or have available the ingredients and allergens for the bakery you buy and sell. You can post them in a binder or on the display case. Have them available in case customers inquire. All food must be safe, unadulterated and honestly presented.	9/10/2013
3-302.11	In the cookline prep cooler there is raw meat stored next to ready to eat cooked vegetables. In the walk in cooler there is raw fish over and next to ready to eat foods. Keep raw foods on the lower shelves. All food must be protected from cross-contamination.	9/10/2013
4-501.11	Repair your cookline prep cooler. It is leaking water into the unit where food is stored. Service and clean the water up. Do not store food containers in sitting water.	9/10/2013

### Notes:

FDL ok  
CFM no, see open order from 7/23/13 due 10/27/2013

Good job on date marking, keep improving, there were undated items in the walk in and in the prep cooler.

On 8/27/2013, I served these orders upon Jalisco Charcoal Grille II, LLC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature